**Biokinetics of Fermentation – Sierra Nevada Clone Recipe**

**Yeast:** Nottinhgam Ale Yeast (11 gram packet)

**Original Gravity:** 1.046

**Final Gravity:** 1.012

**Mash Time:** 65 minutes

**Mash Temp:** 154 F

**Primary Fermentation:** 14 days @ 60-65 F

* Or -

**Primary Fermentation:** 7 days @ 60-65 F

**Secondary Fermentation:** 10 days @ 60-65 F

**Grain Bill**

|  |  |  |
| --- | --- | --- |
| Ingredient | 5 Gallon Batch | 10 Gallon Batch |
| Pale Ale Barley (2 Row)  Cara-Pils Malt  Caramel Mart (60 L) | 7.5 lbs  0.5 lbs  0.5 lbs | 15 lbs  1.0 lb  1.0 lb |

[**http://countrymaltgroup.com/download.asp?f=f6**](http://countrymaltgroup.com/download.asp?f=f6)

**Hop Bill and Schedule**

|  |  |  |
| --- | --- | --- |
| Hop | 5 Gallon Batch | 10 Gallon Batch |
| SAAZ @ 60 min  Cascade @ 10 min  Cascade @ 5 min | 1.00 oz  1.00 oz  0.50 oz | 2.00 oz  2.00 oz  1.00 oz |